

Baked to Perfection.

This menu is just a sample, with cakes, bakes and desserts changing regularly

cakes & bakes.

RASPBERRY VICTORIA SPONGE	4.25
CHOCOLATE FUDGE CAKE	4.25
COFFEE & WALNUT CAKE	4.25
CARROT CAKE	4.25
HAZELNUT BROWNIE	4.25
PISTACHIO, BLACKBERRY, LIME & OLIVE OIL CAKE	4.25
DATE & PECAN SLICE	4.25
STRAWBERRY, ELDERFLOWER & LEMON CAKE	4.25
LEMON CURD & BLUEBERRY TRIPLE LAYER CAKE	4.25

scones & teacakes.

CHEESE SCONE	3.95
FRUIT SCONE	3.95
TOASTED TEACAKE	3.95
TOASTED TEACAKE (GF)	2.50

savoury bites.

BACON, CHEESE & TOMATO TURNOVER	3.95
MOZZARELLA, TOMATO & PESTO TURNOVER	3.95

desserts.

SALTED CARAMEL CHEESECAKE <i>Caramel Sauce, Praline</i>	6.50
COCONUT PAVLOVA <i>Passion Fruit Curd, Lime Chantilly Cream</i>	6.50
EARL GREY PANNA COTTA <i>Passion Fruit Curd, Lime Chantilly Cream</i>	6.50
INDIVIDUAL LEMON TART <i>Raspberry Coulis, Honey Chantilly Cream, Meringue Kisses</i>	6.50
ORANGE & PROSECCO SORBET <i>Fresh Berries</i>	6.50

ice cream & sorbet.

ICE CREAM <i>Vanilla, Chocolate, Strawberry & Cream, Lemon Curd Meringue, Mint Chocolate Chip, Salted Caramel</i>	5.50
SORBET <i>Lemon Sherbet, Raspberry or Orange & Honey</i>	5.50

our kitchen.

(We believe good food, made with care, matters)

Everything we serve is made fresh in our kitchen, from our daily dishes to all our cakes and bakes. We use seasonal, locally sourced ingredients wherever possible, and when we can, we even grow some of our own fresh produce in our kitchen garden.

Please tell your server about any allergies or dietary needs when ordering. We do our best, but cross-contamination can happen in our open kitchen